



## FESTIVE TASTING MENU £86

Classic Wine Pairing £65  
or  
Prestige Wine Pairing £90

### Devon Eel Sandwich

brioche, onion marmelade, apple cider vinegar, horse radish

### Hake Quenelle

Nantua sauce, Mylor prawns

### Smoked Beef Tartare

beef fillet, trompette mushroom on sourdough bread

### Pan Fried Cauliflower

Shaved fresh wild Lazio black truffles,  
hazelnuts pesto, Vacherin Mont d'Or foam

### Guinea Fowl Pithivier

roasted savoy cabbage, snails and chestnuts sauce

Optional cheeses plate *+£18 supplement*

### Tarte Tatin

crème fraîche

*Produces may vary upon availability. Please inform us of any allergies.  
Discretionary 13.5% hospitality charge (15% for groups of 6 or more)*